

§ 58.446

sized container shall meet the applicable regulations of the Food and Drug Administration.

REQUIREMENTS FOR FINISHED PRODUCTS BEARING USDA OFFICIAL IDENTIFICATION

§ 58.446 Quality requirements.

(a) *Cheddar cheese*. The quality requirements for Cheddar cheese shall be in accordance with the U.S. Standards for Grades of Cheddar Cheese.

(b) *Colby cheese*. The quality requirements for Colby cheese shall be in accordance with the U.S. Standards for Grades of Colby Cheese.

(c) *Monterey (Monterey Jack) cheese*. The quality requirements for Monterey (Monterey Jack) cheese shall be in accordance with the U.S. Standards for Grades of Monterey (Monterey Jack) Cheese.

(d) *Swiss cheese, Emmentaler cheese*. The quality requirements for Swiss cheese, Emmentaler cheese shall be in accordance with the U.S. Standards for Grades for Swiss Cheese, Emmentaler Cheese.

(e) *Bulk American cheese for manufacturing*. The quality requirements for bulk American cheese for manufacturing shall be in accordance with the U.S. Standards for Grades of Bulk American Cheese for Manufacturing.

SUPPLEMENTAL SPECIFICATIONS FOR PLANTS MANUFACTURING AND PACK- AGING COTTAGE CHEESE

DEFINITIONS

§ 58.505 Meaning of words.

For the purpose of the regulations in this subpart, words in the singular form shall be deemed to impart the plural and vice versa, as the case may demand. Unless the context otherwise requires, the following terms shall have the following meaning:

(a) *Condensed skim*. Skim milk which has been condensed to approximately one-third the original volume in accordance with standard commercial practice.

(b) *Cottage cheese*. (1) *Cottage cheese dry curd*. The soft uncured cheese meet-

7 CFR Ch. I (1-1-01 Edition)

ing the requirements of 21 CFR 19.525¹ Food and Drug Administration.

(2) *Cottage cheese*. The soft uncured cheese meeting the requirements of 21 CFR 19.530,¹ Food and Drug Administration.

(3) *Lowfat Cottage cheese*. The soft uncured cheese meeting the requirements of 21 CFR 19.531,¹ Food and Drug Administration.

(c) *Direct acidification*. The production of cottage cheese, without the use of bacterial starter cultures, through the use of approved food grade acids. This product shall be labeled according to the requirements of 21 CFR 19.530(d),¹ Food and Drug Administration.

(d) *Cottage cheese with fruits, nuts, chives, or other vegetables*. Shall consist of cottage cheese to which has been added fruits, nuts, chives or other vegetables. The finished cheese shall comply with § 58.505(b).

(e) *Cream*. The milkfat portion of milk which rises to the surface of milk on standing or is separated from it by centrifugal force and contains not less than 18.0 percent of milkfat.

(f) *Creaming mixture*. The creaming mixture consists of cream or a mixture of cream with milk or skim milk or both. To adjust the solids content, non-fat dry milk or concentrated skim milk may be added but not to exceed 3.0 percent by weight of the creaming mixture. It may or may not contain a culture of harmless lactic acid and flavor producing bacteria, food grade acid, salt, and stabilizers with or without carriers. The creaming mixture in its final form may or may not be homogenized and shall conform to the provisions of 21 CFR 19.530(b),¹ Food and Drug Administration.

ROOMS AND COMPARTMENTS

§ 58.510 Rooms and compartments.

(a) Processing operations with open cheese vats should be separated from other rooms or areas. Excessive personnel traffic or other possible contaminating conditions should be avoided. Rooms, compartments, coolers, and

¹ See footnote at § 58.405.

² 21 CFR part 20 was redesignated as part 135 at 42 FR 14303, Mar. 15, 1977.